

**In the Claims:**

Claims 1-34 (cancelled)

35. (Previously Presented) A food additive composition comprising:

- i) bean powder;
- ii) water absorbent vegetable fibre;
- iii) one or more inorganic calcium compounds; and
- iv) modified cellulose,

wherein i) is present in a proportion of between 50 to 90% by weight based on the total weight of i), ii), iii) and iv).

36. (Previously Presented) A food additive composition as claimed in claim 35 in which the proportion of bean powder present is from 80 to 90% based on the total weight of i), ii), iii) and iv).

37. (Previously Presented) A food additive composition as claimed in claim 35 wherein the bean powder is lima bean powder.

38. (Previously Presented) A food additive composition as claimed in claim 35 in which the water absorbent vegetable fibre is present at from 3 to 12% by weight based on the total weight of i), ii), iii) and iv).

39. (Previously Presented) A food additive composition as claimed in claim 35 in which the water absorbent vegetable fibre is potato fibre.

40. (Previously Presented) A food additive composition as claimed in claim 35 in which the inorganic calcium compound is present at from 2 to 10% by weight based on the total weight of i), ii), iii) and iv).

41. (Previously Presented) A food additive composition as claimed in claim 35 in which the inorganic calcium compound is calcium carbonate.

42. (Previously Presented) A food additive composition as claimed in claim 35 in which the modified cellulose is present at between 0.5 and 10% by weight based on the total weight of i), ii), iii) and iv).
43. (Previously Presented) A processed food product or food component formulation comprising a food additive composition comprising:
- i) bean powder;
  - ii) water absorbent vegetable fibre;
  - iii) one or more inorganic calcium compounds; and
  - iv) modified cellulose,

wherein i) is present in a proportion of between 50 to 90% by weight based on the total weight of i), ii), iii) and iv).

44. (Previously Presented) A processed food product or food component formulation according to claim 43, wherein the processed food product or food component formulation is selected from the group consisting of all savoury and sweet processed foods, dough based foods and batters (both fermented and non-fermented), inclusive of potato doughs, fillings, toppings, coatings or dustings of dough based foods, batters and potato doughs, including dry crumb coatings and the dusting of such doughs at specific processing steps, puff pastry products, pasta, pies, rolls and slices with both sweet and savoury fillings or toppings, bread, including crusty bread products, baguettes, loaves and rolls (including fillings), garlic bread, soft bread products, fruited buns, hot dog rolls, burger buns, baps and naan bread, pitta bread, tortilla wraps and pizzas, both pizza bases or topped pizzas, batters for Yorkshire pudding, choux buns, various nuggets, fritters, crumpets, cakes, sponge cakes, puddings, potato products, roast potatoes, French fries, potato wedges waffles, potato croquettes and shaped potato products, baked or fried filo pastries, spring rolls, samosas, parcels, morning goods including croissants, Danish pastries, doughnuts, including filled and topped doughnuts, shortcrust pastries, including pies and crumbles (with both sweet and savoury fillings), and bread crumb for coating, crumb coated fish or chicken pieces or products, including shaped fish or chicken products such as fingers or nuggets.

45. (Previously Presented) A processed food product or food component formulation according to claim 43, wherein the processed food product or food component formulation is selected from the group consisting of a base dough formulation comprising said food additive composition at 0.5% to 5.0%; a base batter formulation comprising said food additive composition at 0.75% to 8.5%; a base potato dough formulation comprising said food additive composition at 0.5% to 3.0%; a filling or topping for a dough product comprising said food additive composition at 1.0% to 5.0%; a processed food comprising said food additive composition as a dusting or coating at 0.1% to 1.5%; a finished or part finished food product comprising said food additive composition in a microwave heatable packaging material; a premix for making a microwave heatable processed food comprising said food additive composition in combination with a base ingredient of a processed food; and a premix for making a microwave heatable processed food comprising said food additive composition in combination with a base ingredient of a processed food in which the base ingredient is flour, and the food additive is present at 1% to 9%.
46. (Currently Amended) A method of preparing processed foods for heating or cooking in a microwave oven, the method comprising incorporating into a food or ingredient for a food a suitable amount of a food additive composition comprising:
- i) bean powder;
  - ii) water absorbent vegetable fibre;
  - iii) one or more inorganic calcium compounds; and
  - iv) modified cellulose,
- wherein i) is present in a proportion of between 50 to 90% by weight based on the total weight of i), ii), iii) and iv); and  
wherein ii) is present at from 3 to 12% by weight based on the total weight of i), ii), iii) and iv).
47. (Previously Presented) A method according to claim 46 in which a suitable amount of food additive composition is from 0.15 to 10% depending on the food product.

48. (Previously Presented) A method according to claim 46 in which the food additive composition is added to base dough formulations at 0.5% to 5.0%, to base batter formulations at 0.75% to 8.5%, to base potato dough formulations at 0.5% to 3.0%, to fillings/toppings at 1.0% to 5.0%, or to subsequent dough processing steps at 0.1% to 1.5%.
49. (Previously Presented) A method according to claim 46 in which the food additive ingredient is dusted on the surface of a food to be processed.
50. (Previously Presented) A method according to claim 46 in which the processed foods are baked or fried, then cooled frozen and packaged.